

LA CREMA®



"SWEET AS"

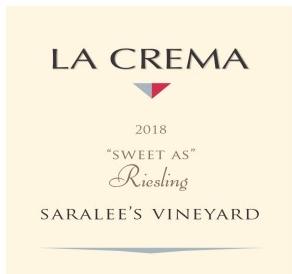
2018

Riesling

Loveable. Harmonious. Artisanal.

"Aromas of HONEYSUCKLE, lychee and WHITE PEACH are followed by flavors of candied lemon, ORANGE MARMALADE, and poached pears. Overall the wine presents fresh natural acidity along with a rich supple texture."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Riesling
Type of Oak:	Unoaked
Alcohol:	9.0%
T.A.:	0.67g / 100mL
pH:	3.12
Residual Sugar:	13.9g/100 ml

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions — passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

At the heart of the Russian River Valley sits a majestic vineyard honoring the late Saralee Kunde, one of the region's most beloved and respected wine-growing visionaries. Awash with rustic charm, the 200-acre vineyard features a variety of Chardonnay and Pinot Noir clones along with 1 acre of Riesling vines. This complex vineyard, dotted with flower gardens and oak groves, produces truly magical fruit.

***It's one of the world's best cool-climate appellations.
It's a place for La Crema.***

EXCEPTIONAL GRAPES

The 2018 growing season started with an unseasonably warm and dry winter for the Russian River Valley. Late February brought a cold snap, and March followed with record rainfall, so it wasn't until Easter weekend when a warm streak triggered bud break. Fruit set was above average with most vineyards producing large berries and clusters. Cycles of above-average temperatures in June and July accelerated maturation through mid-August. Late in the growing season, unusually cool temperatures and long, foggy mornings led to extended ripening on the vine and promoted noble rot of our Riesling clusters. The late harvest Riesling was picked on December 2nd, 2018.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

The fruit was left on the vine longer to promote the spread of noble rot and concentrate flavor. Once the desired ripeness level was achieved the fruit was harvested and gently whole cluster pressed. The wine was fermented slowly at cool temperatures in stainless steel tanks to achieve the desired balance of alcohol and residual sugar.